



Loin of Pork, Creamed Cabbage, Caramel Apples, Hazelnut and Celery Salad



Ingredients

Serves 2

Pork

1 x 3 bone best end of Pork (rind removed)
Sunflower oil
Salt

50g Butter

3 sprigs Thyme (optional)

Cabbage

1 small Hispi Cabbage (pointed cabbage)
200g double cream
100g Smoked Bacon (diced)
½ red Chilli (seeds removed and finely diced)
100mls Water
4 leaves Sage (finely chopped)
Salt (to taste)

Caramel apple

1 Granny Smith Apple
200g Caster Sugar
50g Butter
100mls Water

Celery

2 sticks Celery
Juice 1 Lime
30g Soy Sauce

Hazelnut

50g roasted and peeled Hazelnuts
1 Lime (finely zested)
20g Hazelnut oil
Salt (to taste)

METHOD

For the Pork

- Preheat oven to 180c
- Heat a frying pan with a little oil. Don't let the pan get too hot.
- Sprinkle salt over the fat side of the loin and place fat side down in the pan.
- Reduce the heat of the pan, so there is only the slightest of sizzling.
- Allow the heat to cook out the fat (render).
- Add the butter and thyme and start to colour the fat until golden all over, then turn over.
- Place the pan with the pork in the oven, cook for 18 minutes.
- Remove from the oven, Transfer the pork to a sheet of tin foil, pour the butter over the pork, and wrap up. Leave to rest for 10 minutes. (The resulting liquid can be used as a dressing once plated).
- Once rested, remove the loin from the bone by slicing along the bone and cut into 2-4 slices.

For the Cabbage

- Cut the cabbage in quarters, lengthways. Remove the core and slice as finely as possible, through the width.
- Heat a large sauce pan, then add the bacon. Fry the bacon until it starts to colour.
- Add the chilli and the cabbage, mix well, add the water, put a lid on the pan and reduce to a medium heat.
- Cook for 8-10 minutes until the cabbage is soft
- Remove the lid. Turn the heat up and reduce the liquid until the cabbage starts to fry.
- Pour in the cream and mix well. Turn the heat down again and allow the cream to reduce and thicken.
- Once it has reached a mayonnaise like consistency, season with salt and add the sage. Mix well.

For the Apples

- Cut the apple in to six, Remove the core and the sharp edges.
- Put the sugar in to a frying pan and turn on the heat,
- Allow the sugar to start to melt and then to a light caramel colour, add the butter and gently stir together.
- Carefully add the apples and mix, Let the sugar melt again, then add roughly a quarter of the water.
- Put a lid on the pan to steam the apples.
- Add more water if the liquid becomes too thick before the apples are cooked.
- When the apples have started to soften, remove the lid and reduce the liquid to a caramel, coating the apples. Remove from the pan straight away.

For the Celery

- Peel the celery and remove the strings.
- Using the peeler, peel strips of celery, and put in a bowl
- Add the lime juice and soy sauce and mix together
- Do this no more than 10 minutes ahead of serving.

For the Hazelnuts

- Crush the hazelnuts roughly and put in a bowl.
- Add the lime zest, oil and a touch of salt. Mix together

To Serve

- Divide the cabbage between the two plates.
- Place the pork slices on the cabbage with the celery to the side.
- Finish by sprinkling the hazelnut mix on top.

Drink Pairing from The Horsham Cellar
Albourne Estate Pinot Noir (West Sussex)

